



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Thornton's #156		Telephone Number 812 547 1081	Date of Inspection (mm/dd/yr) 8/20/2019	PERMIT # 19-327
Establishment Address (number and street, city, state, zip code) 1401 State Rd 111 New Albany, IN 47150		502 425 8022		
Owner Thornton, LLC	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up YES	Release Date TODAY	
Owner's Address 2600 James Thornton Way Louisville, KY 40245		Summary of Violations: C 3 NC 8 R 9		
Person in Charge Heather Emery		Menu Type (See back of page) 1 2 X 3 4 5		
Responsible Person's E-mail adrian.butt@mythorntons.com				
Certified Food Manager Jessica Morgan (5/8/24) / Heather Emery				
<p>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</p> <p>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</p>				
Section#	C/NC	R	Narrative	To Be Corrected By
345	C		Observed dishes and food debris in kitchen hand sink	Retrain staff
415	C	R	Observed flies throughout store (contact CPO Keep receipts)	1 week
177	NC	R	Observed water flats stacked on ground in hallway	TODAY
245	NC	R	Observed dump cans outside of sanitizer solution / allowed to dry	Retrain staff
297	NC	R	Observed 1) lobby ice chutes to be molly and 2) lobby fan bulbs to be rusted	TODAY
346	NC	R	Observed no hand soap available at kitchen / unit broken	TODAY
389	NC	R	Observed damp / soiled mop heads left in corral	TODAY
392	NC	R	Observed dumpsters left open	TODAY
394	NC	R	Observed dumpster corral for less littered	TODAY
431	NC	R	Observed spill in beverage backstock	TODAY
REPEATED VIOLATIONS				
118	C		Observed lack of food safety knowledge or concern from staff, PIC, or CFM	
			- All employees will retrain in food safety basics with CFM and initial and date on employee roster upon completion	
			FCHD will issue invoice for 2nd follow-up inspection	
Received by (name and title printed): Heather Emery		Inspected by (name and title printed): A.J. Ingram (EHS)		
Received by (signature): Heather Emery		Inspected by (signature): aj		
cc:		cc:		cc: